



Pure and Simple

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Pickled Eggs

Serve with cold meats or poultry, or with traditional English fish and chips!

Ingredients

convert measurements

8 eggs

600 ml white vinegar

1 tsp black peppercorns

1 tsp allspice berries

1 tsp root ginger (lightly bruised)

Method

1. Boil the eggs for 10 minutes. Cool in cold water, then carefully remove shells.
2. In a saucepan simmer the vinegar and spices together for 5 minutes.
3. Place the eggs in a warmed sterilised jar and pour the hot spiced vinegar over them (including spices).
4. Seal tightly and store in a cool dry place. Open after 2 weeks.